

Faculty Vitae

1. Name
<ul style="list-style-type: none">- Full name: NGUYEN HONG KHOI NGUYEN- Full-time
2. Education
<ul style="list-style-type: none">- Master of Engineering: Food Processing Technology<ul style="list-style-type: none">• Field: Food Processing and Beverage Technology• University: Ho Chi Minh City University of Technology• Date of degree completion: 29-Oct-2010.- Engineer: Food Processing Technology<ul style="list-style-type: none">• Field: Food Processing Technology• University: Nha Trang University• Date of degree completion: 30-Dec-2004.
3. Academic experience
<ul style="list-style-type: none">- Lac Hong University<ul style="list-style-type: none">• Address: No. 10 Huynh Van Nghe street, Buu Long ward, Bien Hoa city, Dong Nai province, Viet Nam• Faculty: Chemical and Food Technology• Position: Lecturer• From Feb-2009 to May-2013- Nguyen Tat Thanh University<ul style="list-style-type: none">• Address: 300A Nguyen Tat Thanh Street, Ward 13, District 4, Ho Chi Minh city, Viet Nam• Faculty: Environmental and Food Engineering• Position: Lecturer• From Dec-2013 up to now
4. Non-academic experience
<ul style="list-style-type: none">- Principal Investigator of Research on iron-fortified rice processing, 2010, Lac Hong University- Principal Investigator of Research on Nayoanise processing, 2011, Lac Hong University- Principal Investigator of Investigating the applicability of pigments extracted from Camellia leaves (<i>Peristrophe Roxburghiana</i>), 2012, Lac Hong University- Principal Investigator of Optimization of microwave extraction conditions on polyphenol content and antioxidant activity of pomelo extract (<i>Citrus maxima</i> (Burm.)Merr.) using response surface methodology, 2020, Nguyen Tat Thanh University- Principal Investigator of Building a database on extraction methods and pectin characteristics of pomelo varieties in the Mekong Delta, 2021, Nguyen Tat Thanh University- Principal Investigator of a project of Ben Tre provine: Research and development of value chain of indigenous specialties from shrimps in Ben Tre province, 2020-2022
5. Certifications or professional registrations

- Master of Engineering in Food Processing Technology, Ho Chi Minh City University of Technology
- Engineer in Food Processing Technology, Nha Trang University
- Bachelor of Arts in English Linguistics and Literature, University of Social Sciences and Humanities
- Certificate of teaching methods in university
- Pedagogical certificate
- Certificate of protection of intellectual property rights in teaching and research institutions, Nguyen Tat Thanh University, 2020
- Certificate of patent registration of scientific research results in Vietnam, Nguyen Tat Thanh University, 2021

6. Membership in professional organizations

- Alumni Association of Chemical Engineering, Ho Chi Minh City University of Technology

7. Honors and awards

- Progressive labourer in 2014-2015, 2015-2016, 2016-2017, 2017-2018, 2018-2019, 2019-2020 of Nguyen Tat Thanh University
- Third place award of NTTU STARTUP 2020 at instructor position, Decision of 633/QĐ-NTT 23-Sep-2020, Nguyen Tat Thanh University

8. Service activities

- Teaching Experiences: Confectionery processing technology, Dairy processing technology, Processing technology of beverages, Postharvest technology, Fruit and vegetable processing technology, Product development, specialized scientific research.
- Scientific research: Guide students to practice research, implement subject projects and graduate theses in food technology; Principal investigator/member of grassroots and provincial levels scientific researches
- Internal publications:
 - Optimization of microwave extraction conditions on polyphenol content and antioxidant activity of pomelo extract (*Citrus maxima* (Burm.)Merr.) using response surface methodology: Project manager under contract no 2020.01.053/HĐ-KHCN ngày 01/03/2020.
 - Building a database on extraction methods and pectin characteristics of pomelo varieties in the Mekong Delta: Project manager under contract no 2021.01.20/HĐ-KHCN ngày 5/1/2021

9. Areas of research

- Product research and development
- Extraction of biological compounds
- Food processing by-products and their utilization
- Post-harvest preservation technology

10. Publications, presentations, creative works

International publications:

- Ngo Thi To Quyen, Nguyen Thi Ngoc Quyen, Huynh Thi Kieu Linh, Thuy Trang Le Ngoc, , Hoang Le Tuan Anh, Nguyen Hong Khoi Nguyen, Thien Hien Tran, Huynh Ngoc Thanh Tam, Mai Huynh Cang, "Essential Oil from Lemon (*Citrus aurantifolia*) Grown in Ben Tre Province, Vietnam: Condition Extraction, Chemical Composition and Antibacterial Properties." *Asian Journal of Chemistry*, 2020.

- Nguyen Hong Khoi Nguyen, Le Ngoc Truc Phuong, Phan Thi Kieu Linh, Tran Thanh Truc, Mai Huynh Cang, Bioactive Compounds from Red Cabbage by Microwave-assisted extraction: anthocyanins, total phenolic compounds and the antioxidant activity, *Asia Life Sciences*, 2020

- Lam Chan Tai, Nguyen Thi Ngoc Lan, Tran Thanh Truc, Mai Huynh Cang, Nguyen Hong Khoi Nguyen, The Microwave-assisted Extraction of Anthocyanins, Total Phenolic Compounds and the Antioxidant Activity in *Morus nigra L.* (Black mulberry) Grown in the Da Lat City, Lam Dong Province, Vietnam, *Journal of Global Pharma Technology*, 2020

- Pham Tri Nhut , Nguyen Hong Khoi Nguyen , Tran Thanh Truc, Huynh Ngoc Thanh Tam, Long Giang Bach, Mai Huynh Cang, Extraction Process of *Ganoderma lucidum* Polysaccharides Grown in Phu Quoc Island, Kien Giang Province, Vietnam: Optimization study using the Response surface methodology, *Asia Life Sciences*, 2020

Domestic publication:

- Dong Thi Anh Dao, Nguyen Hong Khoi Nguyen, Chau Tran Diem Ai, Tran Quoc Viet, 2010, Effects Of FeSO₄-Na₂EDTA mix, ferrous fumarate Na₂EDTA mix and the rinsing condition on the ferrous fortification in parboiled rice, *Journal of Science and Technology*, Vol. 48, No. 6A, Pages 258 - 265.

- Nguyen Quoc Duy, Dang Thanh Thuy, Nguyen Hong Khoi Nguyen, 2018, Extraction of anthocyanins from purple cabbage and chelate with metal ions, *Journal of Industry and Trade*, No. 15, pp. 495-500.

- Nguyen Hong Khoi Nguyen, Nguyen Quoc Duy, Quach Thi Mai Sa, 2018, Effect of sugar osmosis on total polyphenol and carotenoid content of cherry tomatoes, *Journal of Industry and Trade*, No. 15, pp. 485-490 .

- Nguyen Hong Khoi Nguyen. Effect of *Saccharomyces cerevisiae* yeast ratio and fermentation time on quality of cotton cake, *Journal of Industry and Trade* No. 21, (2020), pp.32-38 (ISSN/ISBN: 0866-7756).

- Pham Hoang Danh, Nguyen Hong Khoi Nguyen. Preparation of neem oil nano emulsion system by temperature inversion method, 2020, *Journal of Industry and Trade* No. 21, (2020) pp. 95-100 (ISSN/ISBN: 0866-7756).

- Pham Hoang Danh, Nguyen Hong Khoi Nguyen, Nguyen Thi Tuyet Nga. Effect of microwave-assisted extraction conditions on polyphenol content and antioxidant activity of the extract of leaves of *Bothurium (Sauropus androgynus (L.) Merr)*, *Journal of Industry and Trade* No. 24 (2020), pp. 12-17 (ISSN/ISBN: 0866-7756).

Proceedings of international conferences/conferences:

- N H K Nguyen, H N Duong, H Long, T T Y Nhi, D T Phat, Effects of microwave extraction conditions on polyphenol content and antioxidant activity of pomelo extract (*Citrus maxima* (Burm.) Merr.), IOP Conference Series, 2020
- N H K Nguyen, H T C Tien, T T Truc, L P T Quoc, Chlorophyll content and antioxidant activity from folium sauropi (*Sauropus androgynus* (L.) Merr) with microwave assisted extraction, IOP Conference Series, 2020
- Nguyen Hong Khoi Nguyen, Nguyen Thanh Quynh Chau, Pham Van Thinh and Tran Thanh Truc, Chlorophyll, polyphenol content and antioxidant activity of Moringa Oleifera Lam. leaf extract by microwave-assisted extraction method, IOP Conference Series, 2021

11. Professional development activities

- Knowledge and skills to look up industrial property information for scientific research and technology development, training of Nguyen Tat Thanh University, 2016.
- Senior Entrepreneurship Training 2017 in Vietnam for Sustainable Economic Growth, Handong Global University and Nguyen Tat Thanh University, 2017.
- Training on cooperation in dual degree training between Nguyen Tat Thanh University and Providence University of Taiwan, 2019
- Patent registration of scientific research results in Vietnam, Nguyen Tat Thanh University, 2021.
- Protection of intellectual property rights in teaching and research institutions, Nguyen Tat Thanh University, 2020
- Attend thematic reports, scientific research seminars organized by the Faculty of Environmental and Food Engineering, Nguyen Tat Thanh University
- Attend thematic reports, scientific research seminars organized by the Faculty of Food Processing, Can Tho University

12. Teaching competence

- Successfully completing the teaching task of the prescribed number of standard hours, improving teaching methods to bring efficiency and interest to learners.
- Participate in the development of training programs and detailed course outlines according to the system AUN/QA.
- Guide students to practice research, implement subject projects and graduate thesis in food technology